

# dornier

WINES



## Modern Classics from Stellenbosch

### 2019 | THE PIRATE OF COCOA HILL SAUVIGNON BLANC

#### *Tasting Note by the Winemaker*

With our Sauvignon Blanc we aim at making a wine with tropical fruit flavours. To us the balance between the fruit and acidity is of utmost importance to ensure accessibility and enjoyable drinking. In this wine one will smell aromas of pineapple, green melon and citrus. The palate is lively with bright acidity and flavours of pineapple, ripe limes, green apples and a lingering aftertaste.

#### *Vintage Conditions*

2019 was a great year for Sauvignon Blanc at Dornier. The ripening season was cooler than the previous three vintages. The result of this cooler season was that the grapes ripened at lower sugar levels and with a fresher natural acidity and more delicate flavours.

#### *Fermentation and Aging*

This wine is made from the grapes of two different vineyards on our Keerweder property. Four different batches of grapes were individually fermented at low temperatures in stainless steel. Flavour and style specific yeast were selected as to obtain the desired fruit and aroma characteristics. Post fermentation, the wine was left on full lees for a further four months. Lees stirring was performed weekly to give fullness and creaminess to the wine.

#### *Peak drinking*

2019 through 2021

#### *Food pairing*

Pairs well with fish and seafood dishes, creamy pastas and chicken dishes cooked with fresh and fragrant ingredients. It also accompanies pork dishes such as pork belly and pork loin very well. Vegetarian options include vegetable risotto as well as Asian styled vegetable dishes.

*Analysis:* Alcohol: 13 %; Residual Sugar: 4 g/l; VA: 0.47 g/L; TA: 5.5 g/L; pH: 3.21

